



## La Cantina

euro

### **Prosecco Superiore Bianca Vigna 35,00**

Delicate and elegant bouquet with notes of citrus and white-fleshed fruit. The palate reveals good balance between freshness and a sweetish vein.

### **Francia Corta Derbusco Brut Blanc de Blanc 45,00**

100% Chardonnay. Classical Method or Champenoise. It expresses great floral character and complex citrus scents, bergamot, cedar, acacia flowers and white pepper.

### **Francia Corta Derbusco Brut Millesimato 50,00**

Harmonious, creamy and elegant. For its production, only the flower must was used, that is, the product of the first pressing of the grapes, which is naturally nobler and finer.

### **Francia Corta Ca' del Bosco Cuvèe Prestige 90,00**

The essence of thirty years of knowledge. it has a persistent perlage, a bouquet of yellow-fleshed fruit, candied citrus fruits, almonds and bread crust, on the palate soft and creamy, pleasantly fresh and acidulous.

### **Chmpagne Gonet Medeville Cru Brut BlancdeBlanc 100,00**

Fruity notes with aromas of dried fruit, orange blossom, crisp apple, lemon and clementines are perceived. The finish is mineral with an energetic grip

### **Chmpagne Gonet Medeville Cru Rosè Extra Brut 110,00**

Delicate and elegant, with fresh floral and fruity notes of small red fruits, with hints of citrus and menthol. The taste is fresh, creamy and harmonious on the palate, with a citrus finish of good persistence.

### **Champagne Pol Roger Brut Reserve 120,00**

Champagne Brut Reserve is the Champagne symbol of the Pol Roger Maison, an icon of style and elegance. It offers delicate, crisp and floral aromas and a taut, fresh, harmonious and dynamic taste.

### **Champagne Bruno Paillard Extra Brut Premier Cuvee 100,00**

The Taste is clean, lively and very fresh. Elegant notes of citrus fruits, white and exotic fruits, light berries, toasted bread and memories of pastries.

### **Champagne Bruno Paillard Extra Brut 150,00**

Blanc de Blancs Grand Cru is an Extra Brut Champagne made from Chardonnay grapes from the Cote des Blancs.